

BIG SANDY NEWS

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FRIDAY, JULY 21, 1893.

The last thing that Grenola (Kansas) Justice of the Peace did before leaving Kansas was to render a decision to the effect that the Constitution of the United States is unconstitutional.

We see by the bill of fare of the banquet given to the Legislature by the citizens of Frankfort near the close of the session that "brain patties" were among the articles served. Why didn't they feed 'em on that early in the session, and often?

Despite the courts and the World's Fair commission to the contrary the Columbian Exposition will not again be opened on Sunday. A more complete victory was never won than this triumph of the Sabbatharians. The Sunday attendance was the smallest of the week and was continually on the decrease. It was an unprofitable day for the Board of Managers announced that Sunday would be the last open Sabbath.

The people of Western Kentucky a few days ago hung a negro, shot and mutilated the body and then burned it. The treatment was humane enough. The brute had outraged and murdered two white girls of that neighborhood. Those who may be inclined to condemn the action of the citizens should ask themselves what they would do were the victims members of their family. Such action will be stopped when these outrages are stopped, and not before.

The Complaining Millions of Men is the title of a novel of Boston life by Edward Fuller, soon to be published by Harper & Brothers. The story deals with socialism, and as it is strong in plot and vigorous in style, it is likely to make a sensation in the midsummer season of lighter fiction. It will also be published about July 25th.

The Nawab of Rampur, who is now in this country, is unmarried but on reaching his majority he will be entitled to four wives. American girls of means desirous of investing in a quarter selection of Nawab may communicate with him at the World's Fair.—Courier Journal.

Flies hate the smell of clover. Where window screens are not used hang great bunches of clover blossoms, and as they dry every fly will leave the room, and will not return as long as the dried clover remains.—Home Journal.

Cause of Hard Times.

People who have money in banks and draw it out and hoard it only add to the tightness of the times and help destroy confidence in financial institutions. What is most needed now is more confidence to put in circulation the money we already have, rather than more money. If the money already drawn from banks by timid people and laid away in old stockings or tin boxes was judiciously invested, it would wonderfully relieve the stringency in money matters and prove profitable to the investors.—Georgetown Times.

BUCHANAN, KY.

A party consisting of Misses Minnie Kinner, Minnie Brumfield, Mary and Ed Stump, Mrs. Geo. Williams, Linsey Smith, Jr., and wife, S. G. and Joe Conquest, Alex Stump, Geo. and Henderson Hutchison went fishing Saturday. When just below Hubbardtown, W. Va., a violent storm arose and they took refuge in an old dilapidated church house. While sitting pleasantly chatting and waiting for the storm to subside, lightning struck a tree so near as to shock them all nearly out of their senses; but happily no one was hurt. The tree was torn to fragments.

A. P. Hylton and wife, of Prestonburg, are visiting their children at this place.

Miss Minnie Kinner who has been visiting friends and relatives at Bolle Park Sunday.

J. B. Hinton and wife, of Catlettsburg, are visiting relatives at this place.

Earle Chapman, of Dublin, Ky., was in town Sunday.

Boat on the 1st Inst. to John Gilkey and wife, 149 boys.

HOUSEHOLD BREVITIES

White Pudding Sauce.—Boil one tablespoonful of cornstarch with a little cold water, pour over it half a pint of boiling water; have ready the well-beaten whites of two eggs; add to the cornstarch one-half cup of powdered sugar. Boil this gradually over the whites, beating all the time; when cold add the vanilla. This makes a light and very palatable sauce.—Boston Budget.

Pump Pudding.—One pound and a half of sweet potatoes, boiled, but not chopped; half a pound of dry, picked currants; half a pound of mixed peel, three-quarters of a pound of grated bread crumbs, three-quarters of a pound of nut, minced fine; eight eggs, well beaten. Mix the ingredients well and press the pudding into a buttered mold. Tie down tightly with a buttered cloth and boil for five or six hours.—Detroit Free Press.

A Good Pudding.—When you have oatmeal or breakfast food left over you can make an excellent pudding for dinner out of it. Add to it a slice or two of bread or two or three crackers soaked in milk, two eggs, well beaten, a cup of sugar, nutmeg to taste and milk enough to thin to the consistency of an ordinary pudding. Mix well together put in the buttered pudding dish and slice two or three good-sized apples over the top, then bake.—Chicago Ledger.

Celery Sauce.—Cut the tender parts of a head of celery very fine; pour or water enough to cover; then cover the saucepan in which you put the celery, and place on the back of the stove to simmer one hour. Mix two tablespoonfuls of flour and four of butter. When the celery has boiled one hour, add to it the butter and flour, one pint of milk or cream, and season to taste. Boil up once, and serve with roast duck, turkey or broiled fowl.—Health and Household.

Orange Souffle.—Peel and slice six oranges, put in a glass dish a layer of oranges, then one of sugar, and so on until all the oranges are used, and let stand two hours; make a soft boiled custard of the yolks of three eggs, one pint of milk, sugar to suit the taste, with grating of orange peel for flavor, and pour over the oranges when cool enough not to break the dish; beat whites of the egg to a stiff froth, stir in sugar, and put over the pudding.—Woman's Work.

Peach Pudding.—Drain the strips from a quart of canned peaches, bring to the boiling point; add a teaspoonful of granulated sugar, and when it boils add the peaches and cook soft. Soak an ounce of gelatin until soft in enough cold water to cover. Add the grated rind of one lemon to the peaches, and the strained juice of two to the gelatin. Turn the latter upon the peaches, stir well, thoroughly mixed, strain through a wire sieve, and beat with an egg until light. When cool but not stiff, stir in the well beaten white of two eggs, pour into a mold, wet with cold water set in an ice box eight hours. When ready to serve, turn the sponge out on a deep dish and pour the following sauce around it: Bring two cups of milk to the boiling point; stir in the grated rind of two lemons, two eggs, two tablespoonfuls of sugar, and stir until creamy. When cold, flavor with lemon and egg.—N. Y. Observer.

VEILS AND THEIR ABUSES.

How to Detect Current Face Wear and Keep It in Good Condition.

The purple veil is abroad in the land, and when it covers a plain, dark face, not altogether devoid of wrinkles and blotches, what a horror it is! It is significant to note that the startling purple veil came out on people in the middle of the century. It makes an ordinary complexion wistful, a poor one positively ghastly. A radiant blonde, a rarely radiant blonde, is actually the only person who can wear purple veil stretched over her face and avoid hideousness.

Nearly as trying are the very newest things in parti-colors, such as a black net spotted with pink, green and yellow dots. One of this style was mounted on a wire and trimmed with the top with a ruffle four inches deep. Gathered slightly below the chin, it was finished by a ruche of black ribbon. Quite elaborate this, and not particularly good form, after all.

The French women adhere to black veils, and some of these, in delicate textures, are calculated to refine the beauty of the most perfect complexion. Navy-blue and brown veils are also becoming and in good form if they match the hat and suit. As veiling is of any use, expensive, face-drapery proves one of the most extravagant small items in a woman's wardrobe. A great deal may be done to lessen the expenditure by proper care. How few have learned the knack of putting on a veil properly. Some women always have their veils hanging loosely about their chins, and others always have ends sticking rakishly out at the back, giving them a most unbecoming appearance. The proper way to preserve a veil is to gather the ends so that they may be safely tucked up beneath the hat, at the same time gather the top of the veil directly in front of the face. A few stitches will do, and the desired fulness will be given without a constant tweaking at the delicate fabric in order to pull it loosely over the nose. In this way even illusion may be made to last a reasonable time, and the veil will retain its pleasing look as the black spider web will outlast any other kind.—Chicago Sunday Post.

THE WIVES OF CELEBRITIES.

What Some Famous Men Have Told About Their Better Halves.

The wife of Thomas Carlyle lived a life of abnegation. He would to a man who, by reason of an exceedingly nervous temperament and shattered health, was perhaps irresponsible for his erratic moods, she bore with every whim passing over his head, and, for his sake, was inseparable to her work, and at her death no woman was ever more slavishly mourned. In one of his letters to Emerson after his wife's death he says: "By the dulcify of last April I lost my little all in this world, and have no soul left who can make any comfort of this world into home for me more, bright, heroic, tender, true, and noble was that last treasure of my heart, who faithfully accompanied me in all the rocky ways and climbings; I am forever poor without her."

A familiar virtue at the home of William Cullen Bryant describes the home life as rarely beautiful. After forty-five years of marriage together the wife, a gentle, unobtrusive, living wholly for her husband, the husband at seventy has never still the darkness of his life, and he was left alone. Of this he writes: "Bitter as the separation is, I give thanks for it, and have no regret in my long and that for nearly half a century I have had the benefit of unbroken and happy examples."

An amusing story is related of Billings, the American. A friend passing by his laboratory last night was surprised to see him, brilliantly illuminated, and, entering, found the laboratory brightly illuminated in experiments as to the chemistry of intuition.

Frank Tom, Jr. remarked "It is

DO YOU EAT TO LIVE, OR DO YOU LIVE TO EAT?

No matter which. In either case there is enough importance attached to it to command your particular attention and a care for what you buy and what you pay for it. In a word, allow us to tell you that the

PUREST, FRESHEST AND CHEAPEST Eatables Are Always on Sale by
J. C. HATCHER & CO.

VESSIE.

after twelve o'clock are you going home to-night?

"Twelve o'clock? By George! I must go home, now enough; I was married this morning."

Notwithstanding this little episode, Mr. Edison is said to have been a model husband, and they were a most devoted couple.

Among the men known to fame who "married discord in a noble wife" was Napoleon, whose wife wedded him solely for the honor the position would confer upon her. Their fate was not a happy one. His thoughts were in the clouds, while hers were of the earth, earthy, making it impossible for them to meet on the same plane. On one occasion she told him that she wished to be a book, that she might be favored with more of his company. His reply was: "Be an almanac, then, my dear, that I may change you once a year."

Tennyson experienced naught but happiness in his married life, and in lines addressed to his wife says: "Dear one, and true, in time I shall have proved you, though I cannot ever know you as you are."

Is there anything this side Heaven that can be compared to such companionship?

Benjamin Franklin, after forty years in matrimonial bonds, was able to testify: "We are grown old together, and if my wife has any faults I am so used to them that I do not perceive them." In the midst of toil and poverty his home was a refuge, where all the petty cares and perplexities of the day were laid aside.

James A. Garfield said of his wife: "Sometimes it looks a little like before me, but I take courage from her bravery."

Would that all men's creed was that of the Talmud: "Woman was not made from man's head, that she should rule over him, nor from his feet, that she should be his slave, but from his side, that she might be near his heart."

Would that all women were worthy of the creed:—Chicago Times.

ABANDONED MINING CAMPS.

A Howling Wilderness Where Men Were Twenty Thousand Years Ago.

Western mining camps yearly give striking evidence of the rise and fall of greatness, but perhaps no more remarkable instance is at hand than that of the queer old town of Pierce City, in Idaho. Its eventful history begins in 1884, when gold was discovered on Oro Fino creek. A year had scarcely passed after its discovery when 20,000 restless souls were swarming over the creek, and the richness of diggings soon made Oro Fino among the famous camps of the golden west. Gold was so plentiful that it seemed to lose its value, and men seemed rather in quest of the excitement attending the discovery of new fields than of the yellow metal. They spent their dust with a lavishness never witnessed before nor since. Two years later Pierce City had electrified the civilized world with its marvellous riches, and with its rise began the decline of Oro Fino. Men with blankets on their backs started over the hills to the new El Dorado. But Oro Fino and Pierce City remained good camps for years, declining gradually as the ground was worked out. Thirty-two years have passed. Not a sign is left to indicate where once the booming camp of Oro Fino stood, while Pierce City is simply a relic of what was once the glory of Idaho; a reminder to the young men of the west who have come upon the scene that while they were being rocked in the cradle in their eastern homes, and saw many of them had seen the light of day, a stern and rugged class of men, the noblest type of American manhood—were climbing high mountains, exploring deep gorges, blazing trails, fighting savage men and beasts, wrestling the golden treasure from the mountains and preparing the way for housekeepers turning westward from the crowded east. Pierce City today stands on a little bench overlooking two fine creeks, which winds through the open country, so wide that it might be called a valley. A row of log houses and shacks made of chip-washed lumber stands on either side of the single street. The population consists of six or seven white men, about one hundred Chinese and a few Chinamen. It is in fact a Chinese town. The oldest places are worked and recovered by the Mongolians, who manage to make from fifty cents to one dollar a day. There is some good ground still held by white men, but there is little work going on except by Chinamen. No less than seven million dollars in gold has been taken from the camp.—Denver Sun.

SEEDS.

Nothing Out Seeds.

Clayton, Timothy, Orchard, Red Top, No. 1, No. 2, No. 3, No. 4, No. 5, No. 6, No. 7, No. 8, No. 9, No. 10, No. 11, No. 12, No. 13, No. 14, No. 15, No. 16, No. 17, No. 18, No. 19, No. 20, No. 21, No. 22, No. 23, No. 24, No. 25, No. 26, No. 27, No. 28, No. 29, No. 30, No. 31, No. 32, No. 33, No. 34, No. 35, No. 36, No. 37, No. 38, No. 39, No. 40, No. 41, No. 42, No. 43, No. 44, No. 45, No. 46, No. 47, No. 48, No. 49, No. 50, No. 51, No. 52, No. 53, No. 54, No. 55, No. 56, No. 57, No. 58, No. 59, No. 60, No. 61, No. 62, No. 63, No. 64, No. 65, No. 66, No. 67, No. 68, No. 69, No. 70, No. 71, No. 72, No. 73, No. 74, No. 75, No. 76, No. 77, No. 78, No. 79, No. 80, No. 81, No. 82, No. 83, No. 84, No. 85, No. 86, No. 87, No. 88, No. 89, No. 90, No. 91, No. 92, No. 93, No. 94, No. 95, No. 96, No. 97, No. 98, No. 99, No. 100.

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KINNER.

Several of the folks attended the celebration on the 14th at Louisa.

J. J. Frazier and Add Skewens were at the examination. We hope they have both been successful in the examination.

Miss Judie Moore, of this place, will begin her school at Rose Creek the third Monday in July.

John Workman, of Newcomb, was calling on his best girl Sunday.

We noticed our friend Jay wearing quite a pleasant smile and when asked the cause he replied that "he was on the road to prosperity."

Miss Essie Barrett, daughter of Rev. Jas. A. H. Barrett, was visiting Misses Fanny and Viola Thompson recently.

Budd Frasier went to Dayton Wednesday.

Rev. George Justice preached an interesting sermon at Rose Creek, Saturday night.

Quite a number of the young folks attended church at Newcomb last Sunday and reported a good time.

Miss Kate Bell, of Balls Fork, visited relatives at this place.

Mr. John Ekers will begin his school Monday at Mill Branch. This is his second term at that place which is a proof of his efficiency as a teacher.

Misses Lisa Skewens and Jinkie Moore were visiting on Cat, recently.

The deputy sheriffs of this place have been chasing some of the boys pretty lively for the last few days.

Rev. Justice will preach at Rose Creek the 5th Sunday in July. A large congregation is expected.

Success to the NEWS.

CHEROKEE.

Mrs. Morgan Wheeler, of Washington, is visiting friends and relatives at this place.

F. H. Moore is done laying by corn.

Len Graham and George Kinsie returned home from Catlettsburg Thursday and report a fine time.

M. V. Graham is visiting his brother W. W. Graham this week.

Two weddings in our vicinity last week.

U. S. Young and Sarah Roberts, of Irish creek; Riall Ekins and Fannie Sexton, of Cherokee. May their paths be strewn with flowers of the love.

JAN. FRAYHER.

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